



2022 Lake County Sauvignon Blanc

Kelseyville Bench AVA, CA

12.9% ABV

Vineyard notes

Sourced from an organic site in the Kelsey Bench AVA of Lake county. Almost 30 year old vines produce fruit with a level of depth and complexity not commonly seen. This AVA is kept cool by the trade winds that bring Pacific air over the area producing fruit that bring its varietal characteristics to the forefront.

Cellar notes

Brought in the cellar and whole cluster pressed, then allowed to cold settle over a period of two days. The juice was then gravity fed into Loire Valley French oak barrels where indigenous yeast were allowed to settle in and begin fermentation. Once fermented the wine was left on the lees to build character and mouthfeel in the wine. The wine was allowed to rest for 9 months in said Loire Valley barrels being stirred weekly to help develop a depth of character and complexity in the wine.

Tasting Notes

Lime Zest, green apple and lemon grass on the nose.
Leading into white peach grapefruit and pear on the
palate.

Vegan Friendly

Organic, family owned, zero spray vineyard source

Carbon Conscious glass and labels used

Unfined, unfiltered, uninoculated

Total sulfur < 85 ppm